## Retail Food Inspection Report

Floyd County Health Department Telephone (812) 948-4726

Establishment Name							Telephone Number	Date of	ID#	
EL NOPAL (FK)						Est	812-921-9999	Inspection		
Address 500 LAFOLETTE STATION, FLOYDS KNOBS IN 47119						Own (502) 457-8630		05/24/2022		
Owner							Purpose	Follow Up	Released	
ELIAS ROMAN/EL NOPAL							X Routine	05/31/2022	05/24/2022	
Owner's Address						1	Follow-up			
1212 DANT DRIVE GEORGETOWN, IN 47122							Complaint			
Person in Charge DANIEL MARTINEZ							Pre-Operational			
Responsible Person's Email							Temporary	Menu Type		
MARLONCARRILLO958@GMAIL.COM							HACCP	1 _ 2 _ 3 _	4 <u>X</u> 5	
Certified Food Handler  MARLON ENRIQUE CARRILLO V							Other (list)			
				AND NARRATIVE COLUMN	NS MARKED "C" "SUMMARY OF VIOLATIONS" AND I	N THE NA	ARRAIVE COLUMN MARKED AS "R"			
Section #	С	NC	R	Narrative		To Be Corrected				
191	Х		Х	Observed severa	al cooked foods in the wa	alk-in o	cooler to not have a date	today		
				mark. The cook	stated they were made y	esterda	ay and usually last 3 days. l	•		
				a cooked food lasts more than 24 hours it should be dated.						
415	Х		Х	Observed flying insects (gnats) in warewash area near bus tubs. 5-31-22						
438	Х		Х	Observed 2 spray bottles without labels. All spray bottles should be labeled. today						
177		Х		Observed uncovered steak in walk-in freezer. corrected						
245								corrected	corrected	
							ket. If a cloth is used for a			
205		V		spill it should be placed in laundry bag afterwards.  Observed dried food debris on can opener. today						
295		X X		Observed dried food debris on can opener.  Observed the drink machine cabinet in kitchen to be in need of cleaning.						
297	X	Χ								
343	^	Observed the handwashing sink in warewash area removed from the wall 1 day for repair.								
324		Х			ndwashing sink near pre	to be leaking.	3 days			
310		X			ip of dust on exhaust fan	1 day				
411		X		Observed light bulbs out in kitchen. Each light fixture should have 3 5-31-22						
	working bulbs. Measured lighting on prep line at 20-30 footcandles. 70									
footcandles are required in areas of food preperation.										
					•					
Summary of V	Violations	(	C -	4 NC	7 R <u>3</u>					
Received by (name and title printed):						Inspected by (name and title printed):				
							Thomas Snider CFS			
Received by (signature):						Inspected by (signature):				
Received by (signature).						Inspected by (signature):				
							Oron	me-coniaer		
cc:					ce:	-		cc:		